

THE GUNTON ARMS

OCTOBER 2020

Muscat pumpkin soup 6.00

Deep fried cod cheeks with caper mayonnaise 8.00

Middlewhite pork terrine with crab apple jelly and pickle 8.00

Spiced aubergine salad with yoghurt and flatbread 8.00

Gunton smoked Loch Duart salmon with Irish soda bread 11.50

Blythburgh pork belly with Bramley apple and pea shoots 7.50

FROM THE ELK ROOM FIRE

Sirloin steak 10oz 28.00

Rib of beef to share 75.00

Blythburgh pork chop 17.00

Gunton venison sausages with mash and onion gravy 14.50

Our Aberdeen Angus beef is hung for 28 days.

All steaks cooked on the open fire are served with

Goose fat roast potatoes

Bramley apple or Béarnaise sauce

Cod fish fingers with chips and mushy peas 12.50

Ivor's crab pasta with chilli and coriander 14.50

Farmhouse chicken, bacon and leek pie (25 minutes) 14.00

Sea trout fillet with Scottish girolles and crevettes 18.00

Slow roast shoulder of lamb with winter bubble and squeak 21.00

Roast fillet of cod with piperade and Mojama 18.00

Gunton venison stew with herb baked dumplings 17.50

Chips

Honey roast parsnips with thyme

Mixed Winter greens

Chantenay carrots with chervil

Mixed leaf and herb salad

Buttered Sharpe's express potatoes

Sides 3.25 each

BAR SNACKS AVAILABLE ALL DAY

Chips 3.25 with curry sauce 4.00

Spiced wild boar sausages with chilli jam 5.00

Blythburgh pork crackling with Bramley apple sauce 4.00

Sticky maple pork belly with pickled cabbage 5.00

Gunton venison sausage roll 3.75

Aubergine and feta croquettes with garlic mayonnaise 4.50

Mixed olives 4.75

CHAMPAGNE & SPARKLING

| | 125ml | 750ml |
|---|-------|-------|
| Tanners Cava Brut, Traditional Method NV, Spain | 6.50 | 35.00 |
| Crémant de Limoux, Languedoc, France | 9.00 | 50.00 |
| Crémant de Limoux Rose, Languedoc, France | 9.00 | 50.00 |
| J. Dumangin Cuvée, Champagne, France | | 72.00 |

WHITE

| | 175ml | 500ml | 750ml |
|--|-------|-------|-------|
| Rosario, Sauvignon Blanc, Chile, 2019 | 5.90 | 14.70 | 21.00 |
| El Campesino, Unoaked Chardonnay, Chile, 2018 | 6.60 | 16.70 | 24.00 |
| Cave de Saumur, Chenin Blanc, France, 2019 | 8.70 | 22.70 | 33.00 |
| Muscadet de Servre et Maine, Sur Lie, France, 2018 | 8.90 | 23.30 | 34.00 |
| Figini, Gavi di Gavi, DOCG, Piedmont, Italy, 2019 | 9.10 | 24.00 | 35.00 |
| Picpoul de Pinet, Domaine Gaujal, France, 2018 | 9.10 | 24.00 | 35.00 |
| Zeni, Vignealte, Lugana DOC, Italy, 2019 | 10.50 | 28.00 | 41.00 |
| Castro Valdes, Albarino, Rias Baixas, Spain, 2018 | 10.50 | 28.00 | 41.00 |

SANDWICHES SERVED UNTIL 5PM

Toasted honey roast ham and Lincolnshire poacher 7.50

Toasted goat's cheese and slow roast tomato 6.50

Cod fish finger and mushy peas 7.75

Toasted salt beef with dill pickle and mustard 7.75

DESSERTS

Dark chocolate torte with griottine cherries 7.00

Sea Buckthorn berry posset 6.50

Buttermilk pudding with poached figs 6.75

Gunton honey cheesecake with stem ginger ice cream 7.00

Norfolk treacle tart with clotted cream 7.00

Ice cream and sorbets 2.75 per scoop

Clara, Walsingham and Blacksticks blue with chutney 7.50

ROSÉ

| | 175ml | 500ml | 750ml |
|--|-------|-------|-------|
| Tanners Rosé, Côtes De Gascogne, France, 2018 | 6.70 | 18.00 | 26.00 |
| Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2018 | | | 53.00 |

RED

| | 175ml | 500ml | 750ml |
|---|-------|-------|-------|
| Amanti del Vino Primitivo, Salento IGT, Italy, 2019 | 6.30 | 16.00 | 23.00 |
| Xenysel, Monastrell, Jumilla, Spain, 2018 | 7.70 | 20.00 | 29.00 |
| Domaine Saint Gayan, Cotes du Rhone, France, 2017 | 8.70 | 22.70 | 33.00 |
| Marques de Zearra, Rioja, Crianza, Spain, 2014 | 8.90 | 23.30 | 34.00 |
| Valpolicella Classico, Lena di Mezzo, Italy, 2018 | 9.10 | 24.00 | 35.00 |
| Chateau d'Argadens, Bordeaux, France, 2016 | 9.30 | 24.50 | 36.00 |
| Domaine Girard, Malepere, Languedoc, France, 2018 | 9.30 | 24.50 | 36.00 |

Full wine list available. Wines also available by 125ml glass

Vintages subject to availability

TEA & COFFEE

Espresso, Macchiato 2.00

Americano, Cappuccino, Latte, Flat White,

Double Espresso, Double Macchiato 3.00

Norfolk English Breakfast, Norfolk Earl Grey, Lady Nelson's Grey,

China Green Tea, Red Bush, Peppermint, Nelson Blood Orange. 3.00

Hot chocolate 3.00

For Allergen advice, vegetarian, vegan & children's menus please ask a member of staff

Service not included. All prices are inclusive of VAT